



To Share

*West Coast Oysters 18
condiment trio

Charcuterie and American Cheeses 32
cured meats | cheeses | house pickles | dried fruits | preserves

Appetizers, Soup & Salads

Forest Wild and Exotic Mushroom Cappuccino "Soup" 12
truffle essence | crème

Foie Gras Pâté 14
port wine glaze | fruit preserve | baguette

Roasted Beet & Goat Cheese Salad 15
toasted hazelnut | shaved fennel | elderflower vinaigrette

Marinated Grilled Carrot 15
wild boar salami | whipped ricotta | caramelized orange vinaigrette

Artisan Greens 14
gold creek feta | shaved roots | white aged balsamic vinaigrette

Waldorf Caesar 14
white anchovy | garlic tomatoes | croutons | lemon parmesan dressing

*Swordfish Prosciutto and Thyme Crusted Tuna 16
lemon curd | crème fraiche | peppers | cucumber | caviar

PEI Mussels 15
garlic white wine broth | grilled baguette

Executive Chef
Hermann SCHÄFER

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.
20% gratuity will be added to parties of 6 or more. Additional \$6 for a split plate.

Main

Ricotta Truffle Raviolo 25

sage | brown butter | black garlic marmalade

*Seared Diver Scallop & Pancetta Wrapped Shrimp 38

lemon basmati risotto | kalamata olive tapenade | roasted peppers

* Skuna Bay Filet of Salmon 34

lemon | peas three ways "puree, nage, cappelli"

*Mushroom Crusted Alaskan Halibut 40

black garlic potato puree | king trumpet mushroom | truffle reduction

Simply Organic Chicken "Coq au vin" 32

duck prosciutto | potato puree | lardon | onion port wine marmalade

*Wagyu Bavette 39

carrot | turnip | potato-bacon pave | sauce bordelaise

*Herb Rubbed Buffalo Tenderloin 42

ratatouille ½ cipollini onion | farro risotto ½ burgundy reduction | foie gras foam

Tasting Menu

\$60 per person

Wine or Beer Pairing \$20

*Swordfish Prosciutto and Thyme Crusted Tuna

lemon curd | crème fraiche | peppers | cucumber | caviar



Forest Wild and Exotic Mushroom Cappuccino "Soup"

truffle essence | crème



Peas Three Ways

puree | nage | cappelli



*Wagyu Bavette

carrot | turnip | potato-bacon pave | sauce bordelaise



Flourless Chocolate Terrine

hazelnut spread | chantilly cream